



## IN THE KIT

- Bag 1:** 150g plain flour, 55g soft light brown sugar
- Bag 2:** 25g malted hot chocolate powder
- Bag 3:** 220g Demerara sugar
- Bag 4:** 100g dark chocolate chips
- Bag 5:** 45g malt balls
- 1 x A4 baking paper**

## YOU WILL NEED

270g unsalted butter (135g + 100g + 35g), softened, plus extra for greasing  
220ml double cream

1 x 20cm square tin

## STORAGE

Store in an airtight container in a cool, dry place.

### Best before:

See sticker.

Suitable for vegetarians.

## INGREDIENTS

Demerara sugar (brown sugar (sugar, cane molasses)), plain white flour (**wheat** flour, calcium, niacin, iron, thiamin), Belgian dark chocolate chips (sugar, cocoa mass, cocoa butter, emulsifier (**soya** lecithin), natural vanilla flavouring), light brown sugar (sugar, cane molasses), chocolate coated malt balls (7%) (**milk** chocolate (sugar, cocoa butter, whole **milk** powder, cocoa mass, skimmed **milk** powder, emulsifier (lecithins (polyglycerol polyricinoleate)), flavour), extruded cereal (rice flour, **wheat** flour, powder malt, sugar, salt), thickener (gum arabic)) (**soya**), malted hot chocolate powder (4%) (barley malt extract, **milk** serum concentrate, fat-reduced cocoa powder, calcium, magnesium, iron, zinc, sugar, rapeseed oil, vitamins (C, E, niacin, A, pantothenic acid, B12, B6, B2, B1, folic acid, biotin)).

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1704kJ/407kcal
Fat	6.9g
of which saturates	4.2g
Carbohydrates	81g
of which sugars	61g
Protein	4.3g
Salt	0.04g

### Allergens:

For allergens see ingredients in **bold**.

May contain: **tree nuts, sulphites**, and other cereals containing **gluten**.

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575g



# Malted Millionaire Squares



# MALTED MILLIONAIRE SQUARES



The box and the plastic bags  
in this kit are recyclable

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1. Preheat the oven to 180°C/160°C Fan/Gas Mark 4. Grease a square tin and line with the provided baking paper.



2. To make the shortbread, in a large bowl, briefly beat 135g of butter until soft, then gradually add the flour and sugar (**bag 1**), and the malted hot chocolate powder (**bag 2**). Mix to a soft dough. Put the dough into the prepared tin and distribute to the corners with your fingers. Press and smooth the dough with the back of a spoon or a small palette knife until it is evenly spread.



5. Pour the caramel over the cooled shortbread and spread it to the corners. Leave to cool on the side for 20 minutes, then chill in the fridge for at least 1 hour to set fully.



6. To make the chocolate topping, in a saucepan on a medium heat, stir together 35g of butter and the dark chocolate chips (**bag 4**), until melted. Pour the chocolate topping over the cooled caramel and spread to the edges to create a smooth, thin layer of chocolate.



3. Bake the shortbread for 20-30 minutes, or until lightly golden. Remove from the oven and put on a wire rack to cool in the tin. Whilst still warm, use the back of a spoon to gently push the sides of the shortbread back to the edges of the tin.



4. Once the shortbread has cooled, make the caramel. On a low heat, put 100g of butter and the Demerara sugar (**bag 3**) in a saucepan. Let the butter melt slightly, then add 220ml of cream and stir continuously (be careful as the caramel will be very hot). When everything is combined and the sugar has dissolved, turn the heat up slightly, continuing to stir, and let the sauce bubble for 5-7 minutes, or until it has thickened. Remove from the heat and stir for a few seconds.



7. Carefully crush the malt balls (**bag 5**) and scatter them evenly over the chocolate, lightly pressing them into the chocolate with the back of a spoon.



8. Chill in the fridge for 2-3 hours or until completely set. Remove from the fridge, take the shortbread out of the tin, and leave for 10 minutes before cutting into 16 squares. For a clean cut, run a sharp knife under hot water, and wipe clean before cutting each slice.



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